

COUNTRY Portugal

CERTIFICATION DOC Alentejo

RED VARIETAL BLEND

Aragonêz (33%)
 Trincadeira (33%)
 Castelão (30%)
 Alicante Bouschet (4%)

BOTTLE TYPE Bordeaux 750ml

PACK FORMATS

Carton box containing 6 x 750ml bottles
 Carton box containing 12 x 750ml bottles
 (the latter by request)

BOTTLES PRODUCED (38,900L)
 50,350 Bottles
 750 Magnums

ALCOHOL 14.0%
 TOTAL ACIDITY 6.36 g/l
 pH 3.44
 RESIDUAL SUGAR 1.38 g/l

BATCH NUMBER L 0262
 BAR CODE 560 9655 122188

WINEMAKING

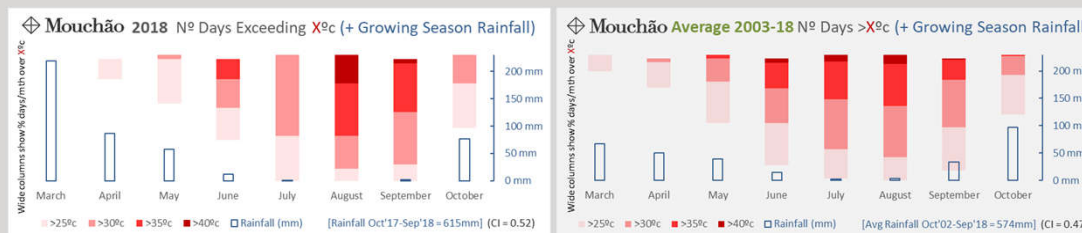
At Mouchão we vinify all our red wines in open stone troughs (lagares). Whole bunches, including stems, are included in the maceration process making harvest timing especially critical. The hand-picked bunches are foot-trodden twice daily and allowed to ferment for roughly 4-6 days. The young fermented wine undergoes malo-lactic fermentation in the autumn, in large wooden tonéis (5.000L vats) and in small new (or used) oak barriques (up to 25% of the final blend). It is racked off its coarse lees in mid-winter and then remains undisturbed for a further 12-15 months. Once bottled, the wine is matured for a further 6-9 months before being released.

VITICULTURE

Responsible husbandry and care in the vineyard is critical to harvesting the best Mouchão fruit and sustaining our healthy bee population. **Aragonêz, Trincadeira, Castelão & Alicante Bouschet** from well-drained alluvial loams (Adega, Ponte das Canas, Várzea Estreita and Carrapetos vineyards), Mediterranean red loams underlain with 'caliço' chalk (Dourada) or 'skeletal' flintstone clay loams (Barragem and Mouchão Velho vineyards) – all averaging >20 years old at harvest.

2018 GROWING SEASON

A tiny harvest with a wet spring (yet below average rainfall for the season) and above-average growing-season temperatures, 2018 was marked in part by a short heat wave (>45°C for 3-4 days) in early August, compromising much of the best Alicante Bouschet. Fruit expression and youthful aromas of the remaining varieties were therefore more predominant at harvest time:



One of the more fruit-driven-yet-structured Dom Rafael's of recent years.

TASTING NOTES

Youthful but with hints of mature, dark, plummier tones. Mild dark chocolate with spicy peppermint undertones; complex fattiness from limited aging in new and used wood. This Dom Rafael is soft, delicately fruity, lightly textured, fresh and shows a wonderfully persistent finish.

SERVING SUGGESTIONS

Delicious with most meats, especially veal and lamb, but also with Portugal's famed bacalhau.

Estate Grown and Estate Bottled at:
 Mouchão e Cavaca Dourada, SA
 Herdade do Mouchão
 7470-158 Casa Branca Portugal

GEO 38° 55' 18" 7° 48' 32" ELEV 200-225m

